



PATENT
0649-0774P

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IN THE U.S. PATENT AND TRADEMARK OFFICE

Applicant: Toshiaki FURUHASHI et al. Conf.: 5716
Appl. No.: 09/762,586 Group: 1761
Filed: February 9, 2001 Examiner: L. Tran
For: FROZEN PIE DOUGH SHOWING GOOD PUFFINESS

AMENDMENT UNDER 37 C.F.R. § 1.111

Assistant Commissioner for Patents
Washington, DC 20231

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OCT 30 2001
October 25, 2001
TC 1700

Sir:

In reply to the Examiner's Office Action dated July 27, 2001, the following amendments and remarks are respectfully submitted in connection with the above-identified application.

IN THE SPECIFICATION:

Please replace the paragraph beginning on page 5, line 24, with the following rewritten paragraph:

--It is preferable that the number of the fat layers made of the roll-in fat is smaller than in the conventional folded pie doughs. Namely, it is preferable to form 32 to 64 fat layers, still preferably 32 to 48 fat layers. When the number of the fat layers is less than 32, the dough layers and the fat layers become too thick. In this case, the inner layers cannot uniformly puff and thus are half-baked. In addition, because the dough layers are thick, the

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